

COCO FARM & WINERY
2009 Echi di Zoccoli d'Asino



Echi di Zoccoli d'Asino (“The Footfall of the Donkey”) is an unusual dessert wine made from dried **Koshu** grapes that are gently pressed and fermented in old oak barrels. The drying process intensifies the flavors in the grape, and adds a pleasing caramel note. **Rich, honeyed** and deeply satisfying, this **ultra-sweet wine** is a beautiful grace note to an evening of fine dining, especially when paired with a nut tart or dried fruit.

TECHNICAL DATA

VARIETY	Koshu 100%	
VINEYARD	Katsunuma, Yamanashi	
HARVEST DATE	2009 Brix @the Dried(approximately): 45°Brix	
BOTTLING	Bottled on: 23 th Jun 2016 The number of bottles : 999(375ml)	
ANALYSIS DATA	Alcohol: 13.4 %	Total acidity: 0.95 gm/ 100 ml. Residual Sugar: 21.3 %